



SOUL KITCHEN & BAR MOTHER'S DAY

MENU

2 COURSE MEAL £28.00

3 COURSE MEAL £34.00

STARTERS

Homemade Stilton and Broccoli Soup – With crusty bread and butter

Avocado and Houmous Salad – Chopped cucumber, onion, peppers, tomatoes, carrot, olives, smashed avocado, houmous, drizzled with salad dressing

Pan Seared Scallops – Served in a rich white wine, crispy bacon and cream sauce

Garlic Mushrooms – Deep-fried to perfection with crispy bacon, served with warm garlic butter and a fresh salad garnish

Duck and Orange Pâté – Served with toasted bread and caramelised onion chutney

MAINS

Roast Sirloin of Beef – Served with Yorkshire pudding, seasonal vegetables, roast potatoes and gravy

Roast Lamb – Served with Yorkshire pudding, seasonal vegetables, roast potatoes and gravy

Roast Chicken – Served with Yorkshire pudding, stuffing, seasonal vegetables, roast potatoes and gravy

Cheese and Broccoli Bake – Tender broccoli and onions cooked in white wine and cheese sauce, topped with sliced potatoes and grated cheese, oven-baked and served with garlic bread

Seabass Fillet – Pan-seared seabass served on crushed potatoes with seasonal vegetables

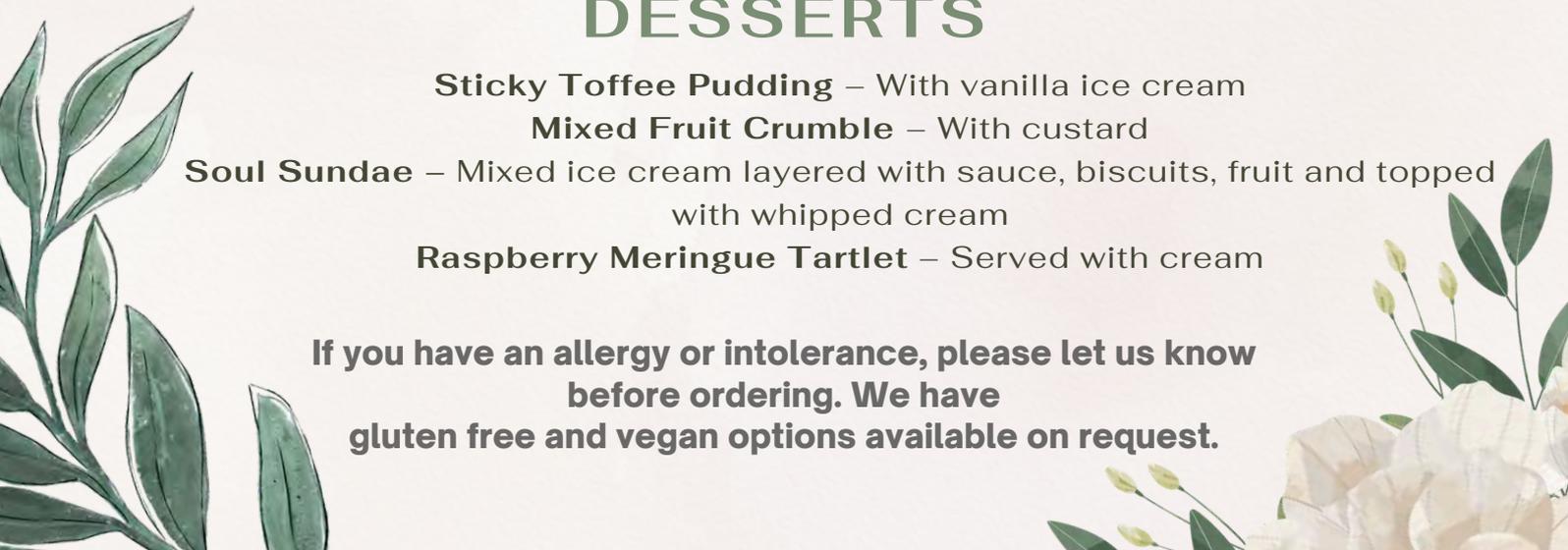
DESSERTS

Sticky Toffee Pudding – With vanilla ice cream

Mixed Fruit Crumble – With custard

Soul Sundae – Mixed ice cream layered with sauce, biscuits, fruit and topped with whipped cream

Raspberry Meringue Tartlet – Served with cream



If you have an allergy or intolerance, please let us know before ordering. We have gluten free and vegan options available on request.